Fisher&Paykel
innovative living

User guide

Gas cooktops

CG913 models

NZ AU GB IE

Contents

Introduction	2
Safety and warnings	3
Using your cooktop	4
Care and cleaning	8
Troubleshooting	11
Warranty and service	12
Gas rate summary	13

Important!

SAVE THESE INSTRUCTIONS

The models shown in this User Guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please go to our website www.fisherpaykel.com or contact your local Fisher & Paykel dealer.

Introduction

About your new cooktop

Thank you for buying a Fisher & Paykel gas cooktop. Now that it is installed and ready to use, you will want to know everything about it to make sure you get excellent results right from the start. This guide introduces you to all its special features. We recommend you read the whole guide before using your new cooktop, for both safety and cooking success.

For more information, go to www.fisherpaykel.com

Before using your new cooktop

Before using your new cooktop, please:

- Read this user guide, taking special note of the 'Safety and warnings' section following.
- Plug the cooktop into the electricity supply and turn it on so the electronic ignition will work.

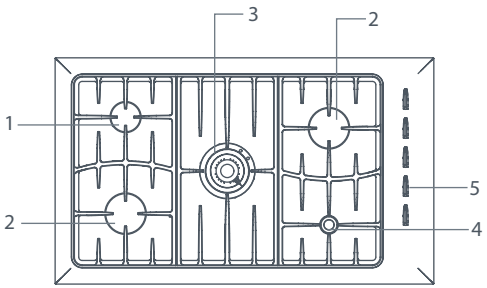

Fig.1 CG913 cooktop

1 Semi-rapid burner
2 Rapid burner
3 Wok burner
4 Auxillary burner
5 Cooktop controls

⚠ WARNING!

Hot Surface Hazard

This appliance becomes hot during use.
Do not touch the cooktop components, burners, trivets/pan supports or the stainless steel base when hot.
Before cleaning, turn the burners off and make sure the whole cooktop is cool.
Always turn the burner off before moving the SimmerMat and handle the hot SimmerMat with tongs and/or pot holders

Failure to do so could result in burns and scalds.

⚠ WARNING!

Explosion Hazard

Do not store flammable materials such as gasoline near the cooktop.
Do not spray aerosols near the cooktop during use.

Failure to do so may result in death or electrical shock.

Important safety precautions

- *Household appliances are not intended to be played with by children.*
- *Children, or persons with a disability which limits their ability to use the appliance, should have a responsible person to instruct them in its use. The instructor should be satisfied that they can use the appliance without danger to themselves or their surroundings.*
- *This appliance should be connected to a circuit that incorporates an isolating switch providing full disconnection from the electricity supply.*
- *Do not stand or place heavy objects on this appliance.*
- *Do not use an asbestos mat or decorative covers between the flame and the saucepan as this may cause serious damage to your cooktop.*
- *Do not place aluminium foil or plastic dishes on the cooktop burners.*
- *Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.*
- *Do not let large saucepans, frying pans or woks push any other pans aside. This could make them unstable or deflect heat onto your benchtop and damage the surface.*
- *Do not use a steam cleaner for cleaning this cooktop.*
- *Saucepan handles may be hot to touch. Ensure saucepan handles do not overhang other gas burners that are on. Keep handles out of reach of children.*
- *If the electrical supply cord is damaged, it must only be replaced by an authorised person. Ensure that the electrical connection plug is accessible after installation.*
- *Where this gas cooktop is installed in marine craft or in a caravan, it shall not be used as a space heater.*
- *The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Ensure the kitchen is well ventilated. Keep natural ventilation holes open or install a mechanical ventilation device (mechanical extractor hood).*
  Prolonged intensive use of the appliance may call for additional ventilation, for example opening of a window, or more effective ventilation, for example increasing the level of mechanical ventilation where present.

Lighting the cooktop

1 Choose the control knob for the burner you want to use.
2 Press down gently and turn the knob anticlockwise to the High position. You do not need to hold the knob down. The electrodes on all the burners will spark.

Note: For the first burner selected there is a short delay before the safety valve allows gas to flow to the cooktop.
3 Adjust the flame anywhere between the High and Low positions. Do not adjust the flame between High and Off **O.**

Note: If the burner does not light within 5 seconds, turn the control knob off before trying again.

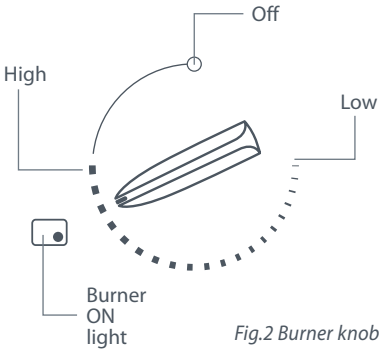

Fig.2 Burner knob

If the cooktop does not light

If the cooktop does not light, check that:
- The cooktop is plugged in and the electricity is switched on.
- The gas is turned on.
- You have allowed at least five seconds for the safety valve to open when lighting the first burner.
- The electrodes are sparking.

If the electrodes are not sparking, they may be dirty or wet. Clean them with a toothbrush and methylated spirits, as shown in Fig. 3.

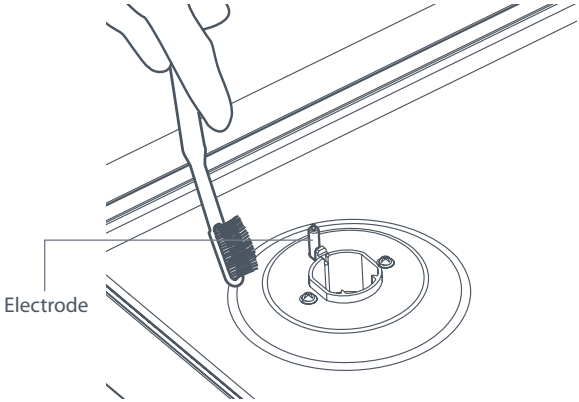

Fig.3 How to clean an electrode

If the flame is irregular

If the flame is yellow or irregular, check that the burner parts, including the burner cap, are:

- Clean and dry.
- Positioned correctly as shown in Fig. 5.

See also 'Troubleshooting'.

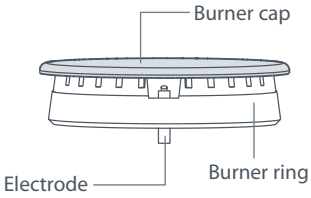

Fig.4 Burner parts

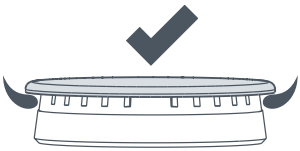

Fig.5 Correct assembly of burner parts

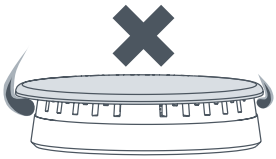

Fig.6 Incorrect assembly of burner parts, showing irregular flames

Electricity failure

In the event of an electricity failure, the gas supply will be cut off, even if a burner is in use. If the burner control knob is still in the ON position when the electricity is restored, the burner 'ON' light will flash rapidly. Turn the burner OFF and restart to resume cooking.

Flame failure reignition system

In the event of the flame being accidentally blown out, the flame failure reignition system will detect this, and the electrode will spark and relight the flame. If no flame is detected after about five seconds, the gas supply to the appliance will be cut off and the burner 'ON' indicator light will flash slowly. The burner must be turned OFF and restarted to resume cooking. See also 'Troubleshooting'.

Using your cooktop

General guidelines

To get the best out of your cooktop, follow these simple suggestions:

- Use saucepans with thick flat bottoms. Food in a saucepan with an uneven bottom will take longer to cook.

Fig.7 Efficient and inefficient saucepan bottoms

- Do not let large saucepans or frying pans overlap the bench as this can deflect heat onto your benchtop and damage the surface.
- Always make sure saucepans are stable. Using very heavy saucepans may bend the trivet/pan support or deflect the flame.
- When you need to boil, simmer or fry food, first set the temperature to the High position. Once the food is boiling, reduce the temperature to maintain a steady heat to cook your food thoroughly. Doing this will reduce the cooking time.
- For auxillary and semi-rapid burners, pans should be 12 cm (5 in.) or larger in diameter.
- For rapid burners, pans should be 18-26 cm (7-10 in.) in diameter.

Using a wok

- Use your wok only on the wok burner. The trivet/pan support is shaped to take a traditional wok with a round base.
- You can also use a wok stand. Make sure the stand fits securely on the four fingers of the trivet/pan support, and is stable.
- Do not use a wok larger than 45 cm (18 in.)
- The wok burner is designed to be used with a wok but may be used with pans 18-26 cm (7-10 in.) in diameter, with care.

Using a SimmerMat (if supplied)

A SimmerMat helps control the temperature of the cooking surface for gentle cooking or the long slow simmering that is needed for some foods. **Use at low heat only.**

To simmer
First bring the food to the boil over high heat. Then turn the burner off and carefully place the SimmerMat over the burner on the trivet/pan support, with the points facing upward. Re-light the burner, turn to Low and place your saucepan on top of the SimmerMat.

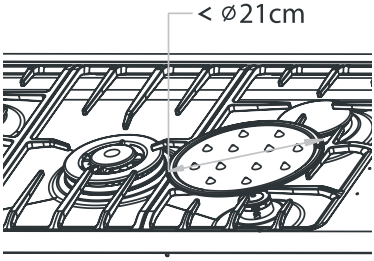

Fig.8 Only use the SimmerMat on the Auxilliary burner

Using a griddle (if supplied)

Cooking with a griddle
A griddle is ideal for cooking a variety of foods. The surfaces of a cast-iron griddle will become more and more non-stick as cooking oils become baked in. This 'seasoning' process can be started by coating both surfaces of the griddle with cooking oil and baking in the oven at 150 ^{O}C (300 ^{O}F) for about an hour.

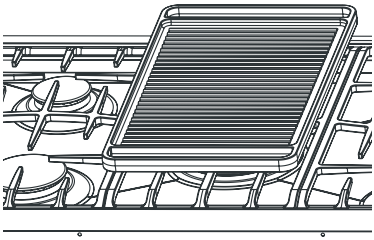

Fig.9 Only use the griddle on the Wok burner

- Heat the griddle for a few minutes before using.
- Brush the food, not the griddle, with oil, to reduce splatter and smoking.
- Cook steak and vegetables at high temperatures on the ribbed side of the griddle. Turn the steak only once, about halfway through the cooking time. To test, press the surface of the steak. The softer the meat is, the 'rarer' or less well done it will be.
- Griddle scones, pancakes, pikelets, polenta and eggs are best cooked slowly at medium to low temperatures on the flat side of the griddle.

Important!

Prolonged cooking with the griddle at high temperatures may damage the cooktop.

Cleaning a cast-iron griddle

- Leave the griddle to cool before cleaning. Scrape away any food residue and wash in warm soapy water.
- Do not scour to the bare metal when cleaning the griddle or you will remove the non-stick coating that has built up during cooking.
- Dry the griddle thoroughly and wipe with a thin coating of cooking oil to prevent rust forming, especially when the griddle is new.

Care and cleaning

General cleaning advice

- Clean the cooktop regularly – do not let stains become burnt on.
- Use soapy water and a soft sponge or cloth (use the mildest cleaner that will do the job). Do not use abrasive cleaners, steel soap pads or sharp objects on stainless steel.
- Soak stains under a soapy cloth.
- Clean brushed stainless steel in the direction of the grain.
- Rinse with clean water to ensure no cleaner residue is left (when heated this can stain the cooktop).
- Dry thoroughly to avoid leaving water marks. For extra shine on stainless steel, use a stainless steel polish.
- You can wash trivets/pan supports in the dishwasher.
- Clean the burner parts in hot soapy water. Make sure you keep the holes and slots clear.
- Thoroughly dry the burner parts. The flames will be irregular if the burner ring is not completely dry.
- Clean electrodes with a toothbrush and methylated spirits.
- Do not clean cooktop parts in a self-cleaning oven.
- Do not use a steam cleaner.
- After cleaning, replace the parts correctly on the cooktop, as shown in Fig. 10, 11 and 12. When replacing the burner rings, turn the rings until the positioning teeth are placed correctly.
- For stubborn stains, see the 'Cleaning chart'.

Replacing the trivet/pan supports

The wok support goes in the centre over the wok burner. The other two pan supports are interchangeable but need to be rotated to match the rounded corners of the hob top.

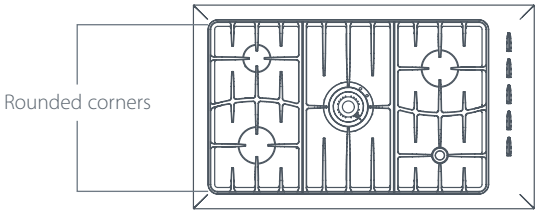

Fig.10 Correct trivet/pan support orientation

Re-assembling the brass wok burner (some models only)
Each part of the brass burner has locating pins to help you to assemble it correctly after cleaning. Incorrect assembly can cause dangerous irregular flames and ignition problems. See Figs. 11 and 12 for the correct assembly. Note: The brass parts of your wok burner will change colour with use. This will have no effect on the performance. You can clean these with a brass cleaner.

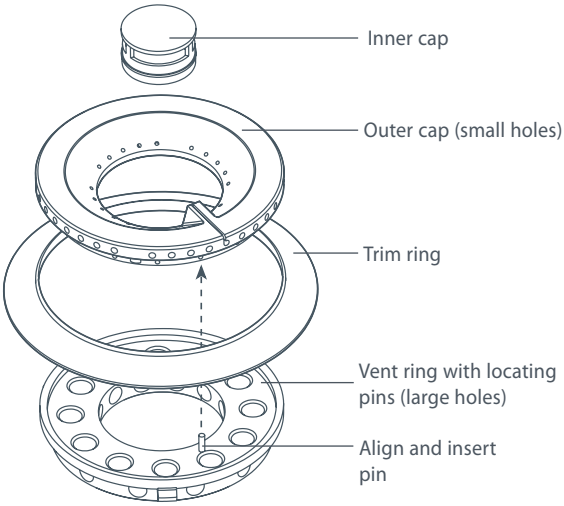

Fig.11Positioning of locating pins

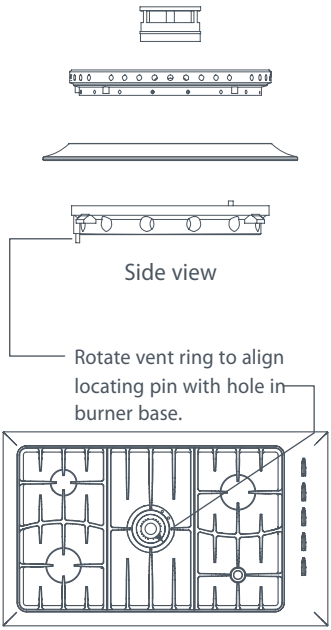

Fig.12 Aligning locating pin with burner base

Care and cleaning

Cleaning chart

Cooktop part	Cleaning	Important
Trivets/pan supports and burner caps	▪ Hot soapy water and nylon scourer. ▪ Soaking in a solution of biological clothes washing detergent. ▪ Mild abrasive cream cleaners. ▪ Fume-free or heavy-duty oven cleaners (follow manufacturer's instructions).	Always allow cooktop parts to cool completely before cleaning them. Always apply minimal pressure with abrasive cleaners. Remove spills as soon as the cooktop is cool to avoid the soil becoming burnt on.
Burner parts	▪ Hot soapy water. ▪ To clear the holes use a stiff nylon brush or wire eg straight-ended paper clip. ▪ Mild abrasive cream cleaners. ▪ Clean the brass wok burner parts with brass cleaner.	Reassemble the burner parts correctly.
Control knobs	▪ Hot soapy water and a soft cloth.	
Stainless steel surfaces	▪ Soak stains under a hot soapy cloth, rinse and dry thoroughly. ▪ Hard water spots can be removed with household white vinegar. ▪ Non-abrasive stainless steel cleaners. Regular use of a stainless steel polish will reduce fingerprints and other marks. ▪ Heavy soiling can be removed with fume-free or heavy-duty oven cleaner (follow manufacturer's instructions).	**Never use harsh/abrasive cleaning agents as they will damage the stainless steel finish.** Chlorine or chlorine compounds in some cleaners are corrosive to stainless steel and may damage the appearance of your cooktop. Check the label on the cleaner before using. The graphics are etched onto the steel by laser and will not rub off.
Electrodes	▪ Toothbrush and methylated spirits.	A dirty or wet electrode will prevent the burner lighting efficiently.

Troubleshooting chart

Problem	Possible solutions
My cooktop does not light	Check the cooktop is plugged in and the electricity is switched on. Check the gas supply valve is turned on and the supply to the house is working. You should hear the gas when you turn a burner on. The electrodes may be dirty. Clean them with a toothbrush and methylated spirits. The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat.
My burner flames are yellow or hard to start	The burner parts may not be located properly. Check the assembly and make sure the burner cap is sitting flat. If you use bottled gas this may indicate you are getting near the end of the bottle. Check the burner parts are clean and dry. The gas pressure may not be at the correct level. Check with your service person or installer. Your cooktop may not be set up for the gas you are using. Check this with your service person or installer.
One of my burners has an uneven flame	Check the burner parts are clean and dry. Check the assembly and make sure the burner cap is sitting flat.
The flame goes out at low settings	The gas supply pressure may be low. Check this with your service person or installer. The low setting may have been adjusted incorrectly. Check this with your service person or installer.
My burners do not turn down much (when running on bottled gas or LPG)	Your cooktop may not have been adjusted correctly. Check this with your service person or installer.
The flame tips are very yellow	Call your service person to service the cooktop.
There are objectionable odours	Call your service person to service the cooktop.
The flame appears to lift off the burner	Call your service person to service the cooktop.
There is an electricity failure	In the event of an electricity failure, the gas supply will be cut off, even if a burner is in use. If the burner control knob is still in the ON position when the electricity is restored, the burner 'ON' light will flash rapidly. Turn the burner OFF and restart to resume cooking.
All my burner indicator ON lights are flashing	Turn all the burner knobs to OFF and restart.

Warranty and service

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

1 Your product is correctly installed.
2 You are familiar with its normal operation.

If after checking these points you still need assistance, please refer to the Service & Warranty book for warranty and after-sales service details or contact us through our website:

www.fisherpaykel.com

Product details

Fisher & Paykel Ltd

Model _____ **Serial no.** _____

Date of purchase _____ **Purchaser** _____

Dealer _____ **Suburb** _____

Town _____ **Country** _____

All products are factory set for Natural Gas.
Refer to the Installation instructions for conversion to LP Gas.

CG913	AUXILIARY					SEMI-RAPID					RAPID					WOK				
	NG		LPG			NG		LPG			NG		LPG			NG		LPG		
	Injector Marking	Nominal Rating (kW)	Injector Marking	Nominal Rating (kW)	Gas Rate (g/h)	Injector Marking	Nominal Rating (kW)	Injector Marking	Nominal Rating (kW)	Gas Rate (g/h)	Injector Marking	Nominal Rating (kW)	Injector Marking	Nominal Rating (kW)	Gas Rate (g/h)	Injector Marking	Nominal Rating (kW)	Injector Marking	Nominal Rating (kW)	Gas Rate (g/h)
II2H3+	75 S	1.0	050	1.1	80	97 Z	1.9	058 M	1.7	124	100 Z	2.0	065	2.0	146	169	5.5	114	5.5	401
II2H3B/P(30)	75 S	1.0	050	1.1	80	97 Z	1.9	058 M	1.7	124	100 Z	2.0	065	2.0	146	169	5.5	114	5.5	401
II2E3+	75 S	1.0	050	1.1	80	97 Z	1.9	058 M	1.7	124	100 Z	2.0	065	2.0	146	169	5.5	114	5.5	401
II2L3B/P(30)	75 S	1.0	050	1.1	80	97 Z	1.75	058 M	1.7	124	103 F2	2.0	065	2.0	146	169	5.0	114	5.5	401
II2E3B/P(50)	75 S	1.0	043	1.0	73	97 Z	1.9	058 M	2.0	146	100 Z	2.0	062	2.1	153	169	5.5	098	5.5	401

ULPG (27.5) NG (10)	AUXILIARY				SEMI-RAPID				RAPID				WOK			
	NG		LPG		NG		LPG		NG		LPG		NG		LPG	
	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)	Injector Orifice (mm)	Nominal Rating (MJ/h)
CG913T	0.85	3.6	0.45	2.7	1.22	7.2	0.7	6.2	1.45	10.5	0.85	9.3	1.8	15.5	1.05	14.5
CG913TM	0.85	3.6	0.45	2.7	1.22	7.2	0.7	6.2	1.45	10.5	0.85	9.3	1.9	16.3	1.1	15.3

II2H3+	IE IT GB GR
II2H3B/P(30)	DK FI NO SE
II2E3+	BE, FR, LU
II2L3B/P(30)	NL
II2E3B/P(50)	AT, CH, DE
I2E	DE
ULPG (27,5) NG (10)	NZ, AU

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